

Bengal Pizza

For the dough

- 1/2 tsp Chili powder
- 1 Tbs Yeast
- 1 cup Toasted chick pea flour
- 2 cup All-purpose flour; plus as needed
- 1 1/2 tsp Salt 1/2 tsp Ginger
- 1/2 tsp Tum
- 1/2 tsp Cumin
- 1/3 cup Garlic oil or substitue
- 1/3 cup Olive oil +1/2 tsp garlic powder
- 3/4 cup Water; or more To finish the pizza
- 8 oz Ground lamb; browned and drained
- 4 Tbs Curry paste

Procedure

1. Pizza, Focaccia, Flat, and Filled Breads from your Bread Mac Place all the ingredients in the machine, program for manual or dough and press start. After 3 minutes of kneading if there is still a film of dough on the bottom of the pan, add 1 to 2 tablespoons of flout until a discrete ball forms. At the end of the final knead, place the dough in a large plastic bag or in an oiled bowl and cover with plastic wrap. Refrigerate for at least 2 hours or as long as 12 hours.
2. Prepare the lamb if desired. Sellect a 16 inch perforated pizza pan or large heavy duty baking sheet. Prehaeat the oven to 475 degrees F. with the rack in the center position. Place the dough on a cold unfloured work surface and use a heavy rolling pin to roll it to one large 16 inch circle or two 8 to 9 inch circles. The dough should be as thin as possible - no more than 1/8 inch thick. Immediatly roll the dough back around the rolling pin and unroll it onto the pan.
3. Spread a thin layer of curry paste onto the dough and top it with the lamb if desired. Place the pizza in the oven and bake 16-18 minutes until the crust is very brown and crisp. Serve immediatly.

Servings: 1